



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.040	3.8%	10	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

SUNNY SIDE GRAPEFRUIT RADLER

Brilliantly refreshing and thirst quenching, Sunny Side Grapefruit Radler is the perfect beer for relaxing after any physical activity. Vivid notes of grapefruit beam through the flavor profile, all neatly wrapped up in a light, airy base beer modeled after the ever-classic pilsner style. Shining with a slightly hazy radiance and capped with a dazzling bright white foam, you will find very low bitterness and gleaming notes of twinkling grapefruit citrus aglow with effervescent carbonation.

KIT INVENTORY

MALT EXTRACTS

3.15 lbs Pilsen Malt Syrup
2 lbs Pilsen Light DME

PREMIUM HOPS

1 oz Crystal 30 min

OTHER ADDITIONS

18g Crystallized Grapefruit
(see step 21)

SUGGESTED YEAST

YEAST

DRY YEAST:

Fermentis Safale US-05
Optimum Temp: 59°- 75°F

LIQUID YEAST OPTIONS:

Imperial Yeast A07 Flagship
Optimum temp: 60°- 72°F

Wyeast 1056 American Ale
Optimum temp: 60°- 72°F

BEFORE BREW DAY

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Refrigerate liquid yeast.
- If making a yeast starter, we suggest 24-48 hrs.
- Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 5 gallon batches.
- Boiling kettle (at least 3.5 gallons capacity).
- Approx. 2 cases of 12 oz or 22 oz pry-off beer bottles.
- **Optional** - 5 gallon carboy, with bung and airlock, to use as secondary fermentor.

A FEW HOURS BEFORE BREW DAY

Remove liquid yeast packages from the refrigerator, and leave in a warm place (~70°F). Check yeast instructions on packet.

BREWING NOTES

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

ON BREWING DAY

1. Heat 2.5 gal of water.
2. Please note there are no specialty grains in this recipe.
3. Bring to a boil. Remove the kettle from burner and stir in 3.15 lbs Pilsen Malt Syrup and 2 lbs Pilsen Light DME.
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
NOTE: Total boil time is 30 min.
 - Add 1 oz Crystal hops at the start of boil (30 min)
5. Cool wort. When the 30-minute boil is finished, cool wort to approximately 100°F as rapidly as possible. Use a wort chiller, or put kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, funnel, etc) along with yeast packs.
7. Fill primary fermenter with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
8. Add more cold water as needed to bring volume to 5 gal.
9. Aerate wort: Seal fermenter and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
10. Measure wort's specific gravity with a hydrometer. Record.
11. Add yeast once temp. of the wort is 72°F or lower (not warm to the touch). Sanitize and open yeast pack. Carefully pour contents into primary fermenter.
12. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
13. Move fermenter to a warm, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

14. **Within 48 hours Active fermentation begins.**
You'll see a cap of foam on the surface of the beer. Specific gravity as measured with a hydrometer will drop steadily. You may see bubbles in the fermentation lock. The optimum temp. for this beer is 65°- 70°F.
15. **Within 1-2 weeks Active fermentation ends.**
Proceed to next step when:
 - Cap of foam falls back into the beer.
 - Bubbling in airlock slows down or stops.
 - Specific gravity as measured with a hydrometer is stable.

SECONDARY FERMENTATION (OPTIONAL)

NOTE: You may skip secondary fermentation and simply add 2 weeks to primary fermentation before bottling.

16. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary.
17. Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

FLAVORING/BOTTLING (ABOUT 4 WEEKS AFTER BREW DAY)

18. Sanitize siphoning and bottling equipment.
19. Mix a priming solution (sugar dissolved in water; carbonates bottled beer). Use the following amounts, depending on which type of sugar you use:
 - Corn sugar (dextrose) 2/3 cup in 16oz water.
 - Table sugar (sucrose) 5/8 cup in 16oz water.Bring solution to a boil. Pour into bottling bucket.
20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix
 - do not splash.
21. Add the crystallized grapefruit packet to 1 cup of water until dissolved. Heat to boiling briefly. Gently stir half into the primed beer. Taste and repeat according to your preference of flavor intensity.
22. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREW DAY)

23. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
24. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!

WE'VE GOT YOUR BATCH

We're so confident in the quality of our beer kits, we'll replace any kit, anytime, no questions asked.

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